

COLD | YEYN

- Porthilly Rock Oyster | 6ea

Elderflower vinegar
- Summer Garden Crudités | 8pp

Whipped smoked scallop roe & nori
- MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi
- Cured Cornish Bream | 20

Kaffir lime & alliums
- Cornish Blue Fin Tuna Tartare | 24

Tomato & tonnato
- Grilled Mora Farm Beans | 16

Gordal olive & pistachio
- Smoked Mora Farm Tomatoes | 16

Chilled dashi
- Bang Bang Squid Salad | 24

Sesame, chilli, lime & peanut
- Cured ‘One Breath’ Scallop | 35

Almafi lemon, white soy, black lime

HOT | POETH

- Crisp Porthilly Rock Oyster | 6ea

Hot sauce
- Octopus & Shiitake Skewer | 12ea

Tare & chives
- Tsumire Skewer | 11ea

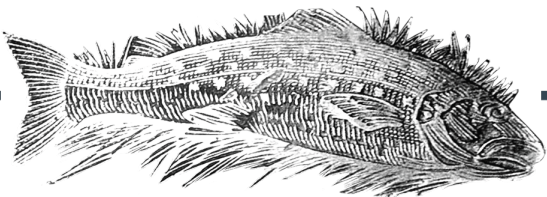
Lime leaf & ginger
- The Cornwall Project Lamb Skewer | 13ea

Sheep’s yoghurt & sumac
- Spatchcock BBQ Quail Skewer | 18ea
- Fritto Misto | 15pp

Gooseberry & shiso
- Braised Cuttlefish ‘San Mazarno’ | 24

Gremolata & Oil of Life
- Shell Baked ‘One Breath’ Scallop | 18pp

Roasted chilli paste & salted butter



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
70

Cornish Crab Tableside
À la minute
Please allow 30 minutes
60

SHELLFISH
Grilled or steamed served with choice of Cornish cider / Nori butter / XO sauce

Argentinian Prawns
9 each

WHOLE FISH
Grilled or steamed
MP Per 100g

Seabass

Mackerel

John Dory

Monkfish Tail

WHOLE
CHARGRILLED MEAT

Phillip Warren’s T-Bone
170
The Cornwall Project Lamb Chops
75

Whole fish & meat served with garden salad,
potatoes & house condiments

Working with the finest produce from trusted local suppliers, our menu is a true reflection of Cornwall and its seasons. From day-boat fish to carefully reared meat from local farms, we work with ingredients at their best, creating thoughtful dishes that speak for themselves.

Ow oberi gans an gwella produeth a’n gwerthoryon leel leel agos, yw agan menyù gwir skeusen a Gernow hag hy tymhorow. A-vesk pyskedh dydd-bag dhe vysow kewsel magys yn teg dhe-dreus an tyrdhvaow leel, ni a ober gans produeth y’n gwella stad, ow kroui dyshyow prederys a lever ev ragow.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.